

# Function Package

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Thank you for your enquiry into holding your function at Jells.

Jells Park is an "Oasis" in the suburban hustle and bustle of everyday life. A magnificently quiet and peaceful setting, the open spaces, the grassy slopes, the beautiful gardens, the wild bush-lands, the glistening lake and the local fauna all provide the perfect backdrop for that perfect event.

Your function will be known for its uniqueness, not just for the setting but for the whole function experience. From the time your guests drive through the tree-lined entrance and absorb their first breath of the crisp fresh air, they are drawn into the relaxing and peaceful atmosphere of the park.

The superb environment and the professional catering service will ensure that your special day is a success.

## **24 Hour Exit**

Once in the park all exits from the park have 24 hour access.

## **Where can I hold a function?**

### **The Alexander Room**

In your own private room accommodating numbers up to 100 depending on the style of your function. Suitable for any type of function we can tailor a menu and beverage package to suit your requirements. A room Hire applies to all Parties, linen charges may apply

### **VENUE HIRE \$175**

LINEN CHARGE APPLICABLE POA

### **Madeline's Restaurant**

Madeline's is the perfect venue for your wedding. At Madeline's we offer a wide range of menus and style of function to suit all needs.

### **MADELINE'S CAN BE BOOKED EXCLUSIVELY IN THE EVENINGS FOR GROUPS OF 50 OR MORE**

### **VENUE HIRE \$550**

LINEN CHARGE APPLICABLE POA

### **In The Park @ Jells**

Jells Park has many different and magnificent locations to hold your function or event. Whether it be for 5 or 5000 there are a wealth of options available to you.

### **Weddings @ Jells**

Who could ask for a more picturesque setting for your wedding ceremony or wedding reception than Jells Park? Jells Park has many natural bush settings that can accommodate wedding ceremonies for small and large groups. Receptions can be held in the Madeline's Restaurant, The Alexander Room or in a Marquee in the heart of the park and a catering and beverage package can be tailored to meet your requirements

## **Security**

Security guard maybe applicable

## **Terms and Conditions**

Please check the current pricing and terms and conditions before confirming your function

# Breakfast

(2 hour duration)

Served Buffet Style



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## The English Buffet

### On Arrival

Chilled Fresh Orange Juice

Brewed Coffee & Tea

### Breakfast

Scrambled Eggs

Bacon

Grilled Chipolata Sausages

Rostered Tomatoes

Sautéed Button Mushrooms

Toast White or Rye w Condiments

\$26.50 per person

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## The Works Buffet

### On Arrival

Chilled Fresh Orange Juice

Brewed Coffee & Tea

### Breakfast

Platter of Seasonal Fruits

Pancakes with Maple Syrup

Scrambled Eggs

Bacon

Grilled Chipolata Sausages

Roasted Tomatoes

Sautéed Button Mushrooms

Toast White or Rye w Condiments

\$32.50 per person

*At Madeline's at Jells we pride ourselves on using fresh, quality and local produce. Our meals are Market and seasonally driven, and as such, produce elements may be subject to change according to Seasonal variation*

# Lunch & Dinner Buffet Menu

Available in Madeline's & Alexander Room

Min 30 Adults Function Duration 4.5 hour



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## The Gourmet Barbecue

Served Buffet Style

### The Gourmet Barbecue

Selection of continental sausages

Chicken and basil pattie

Herb marinated steak

Vegetable shasliks

Barbecued Onions

**Home Style Coleslaw with** creamy mayonnaise

**Roquette Salad** W lemon infused Olive Oil Sea salt & parmesan cheese

**Potato Salad** w bacon, egg, chive & mayonnaise

\$29.50 per person

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## Gourmet Feast

Served Buffet Style

### The Gourmet Feast

Lightly spiced lamb satay

A selection of gourmet sausages

Barbecued king prawns

Herb marinated steak

Baked Field mushroom topped w homemade basil pesto & goats cheese

Barbecued Onions

**Home Style Coleslaw with** creamy mayonnaise

**Roquette Salad** W lemon infused Olive Oil Sea salt & parmesan cheese

**Pasta Salad** Penne, Asparagus, semi sundried tomatoes feta & olive oil

Assorted condiments

Fresh fruit salad

Chocolate mud cake

Freshly Brewed Tea and Coffee

\$39.50 per person

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# Buffet Dinner Menu

Available in Madeline's & The Alexander Room

Min 50 Adults Function Duration 4.5 hour



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## Upon arrival

Selection of Hot and Cold Savouries

## Soup - served to the table

*(choose two served 50/50)*

Golden butternut pumpkin with a peanut pastry leaf

Cream of chicken and corn accompanied by a chive omelette garnish

Spicy sweet potato and coriander with cajun seasoned chips

Roast tomato and basil with cracked pepper and a dollop of mascarpone cheese

## Main Course - Served Buffet Style

### Cold Selection

*(Choose two)*

Grilled chicken served cold in a coriander and pistachio nut pesto with orange segment garnish

Sliced lamb loin in a honey, mint and macadamia nut dressing

Roast sirloin of beef covered by an olive and sundried tomato tapenade

Spicy plum pork fillet with brandy jam glazed peaches

Grilled prawns and calamari tossed in a lemongrass, mint and coriander dressing

Sliced roast veal and grilled garlic beans tossed with an onion, tuna and caper mayonnaise

### Hot Selection All included

Roasted sirloin of beef

Succulent breast of turkey

Chicken and sweet corn served with basmati rice

Served with a rich gravy and a variety of roast vegetables

Assortment of seasonal salads

## Dessert - served to the table

*(Choose two served 50/50)*

Cointreau marinated seasonal fruits in a milk chocolate basket served with double cream

French apple tart with vanilla ice cream and rhubarb coulis

White chocolate and mango timbale with a light wattleseed cream

Apple and blackcurrant strudel served with a brandy cream anglaise

Profiteroles filled with Grand Marnier flavoured pastry cream served with chocolate sauce

## Afters

Freshly brewed coffee and tea

\$61.00 per person

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# Dinner Set Menu



## Available in Madeline's & The Alexander Room

Suitable for 30 to 50 Guests Function duration 4.5hour

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Suitable for 30 to 50 Guests Function duration 4.5hour

**Entree** - Selection of Either

**Homemade Dips** served w warmed pita bread

**Bruschetta**

Toasted Turkish bread topped w fresh tomato, Spanish onion, buffalo mozzarella & basil drizzled w a balsamic reduction

**Crispy Calamari** Hand cut calamari seasoned w lemon pepper served on a spinach & cherry tomato salad

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**Main Course** - Selection of Either

**Fish and Chips**

House battered fresh fish fillets served w fat chips, salad & tartare sauce

**Jells Beef Burger**

Home made beef burger w lettuce, tomato chutney, cheese & honey mustard mayo served w fat chips

**Steak Sandwich**

200g steak w fresh tomato, lettuce served w house made tomato chutney & beer battered onion rings

**Jells Chicken Parmigiana**

Grilled chicken breast prepared w our homemade bread crumbs, topped w our homemade Napolitana sauce made w fresh tomato, buffalo mozzarella served w a roquette salad

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**Dessert** - Selection of Either

**Chocolate Fudge Brownie** homemade served w ice cream & berry coulis

**Orange Clementine** flourless orange cake served w vanilla ice cream (gf)

**Jells Fruits** fresh seasonal fruits served w vanilla ice cream

### FOR THE LITTLE TACKERS 12 Years and under

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Selection of Either

**Pita Pizza** tomato base topped w ham & cheese

**Fish & Chips** house battered fresh fish fillets served w chips

**Madeline's Homemade Crumbed Chicken** strips served w chips

**Chicken Skewers** grilled chicken strips served w salad

**Followed by Dessert**

**Ice Cream** w your choice of topping

**Per Adult \$45.50 Per Child \$15.50**

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# Madeline's Dinner Menu

## Available in Madeline's

Min 50 Adults Function Duration 4.5 hour  
50/50 selection



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### Upon Arrival

Chefs Selection of Hot & Cold Canapes

### Entree Course

**Entree** (*choose two served 50/50*)

Roast Pumpkin Soup finished w parsley & croutons

Mushroom Bruschetta topped w goats cheese & pesto served on toasted Turkish bread finished w a beetroot glaze

Pumpkin Tart w a feta, pine nut & roquette salad drizzled w a balsamic reduction

Chicken & Capsicum roulade on a bed of baby spinach finished w a creamy mustard sauce

Smoked Salmon Salad of spinach, mini tomatoes, fennel & avocado dressed w lemon & chive oil

**Main Course** (*choose two served 50/50*)

200g Scotch Fillet Steak marinated in seeded mustard served on a bed of mushroom ragu & buttered broccolini topped w a puff pastry chard

Dukka Crusted Chicken Breast on a bed of garlic roast pumpkin & sautéed baby spinach finished w a balsamic glaze

Lamb Loin Medallions w feta smashed potatoes, grilled Mediterranean vegetables drizzled w chive oil

Crispy Skin Salmon Steak served w chive parmesan potato rostie & asparagus finished w lemon caper butter sauce

Penne Pasta w cherry tomatoes, pine nuts & red onion finished w a cream & basil pesto sauce

**Dessert** (*choose two served 50/50*)

Warm sticky date pudding served w vanilla cream & butterscotch sauce

Lemon Tart served w mascarpone cheese & cinnamon wild berry compote

Meringue Basket of Chantilly cream seasonal fruits finished w a passion fruit glaze

Chocolate Fudge Cake served w mascarpone & fresh strawberries

\$75 per person

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